

Food and Drug Administration, HHS

§ 184.1099

amorphous, bulky powder, glistening scales, or spongy masses. It is also odorless, or has a faint characteristic odor, and has an astringent taste. Tannic acid is obtained by solvent extraction of nutgalls or excrescences that form on the young twigs of *Quercus infectoria* Oliver and related species of *Quercus*. Tannic acid is also obtained by solvent extraction of the seed pods of Tara (*Caesalpinia spinosa*) or the nutgalls of various sumac species, including *Rhus semialata*, *R. coriaria*, *R. galabra*, and *R. typhia*.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 319, which is incor-

porated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c)(1) In accordance with § 184.1(b)(2), the ingredient is used in food only within the following specific limitations:

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.01	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter.
Alcoholic beverages, § 170.3(n)(2) of this chapter	0.015	Flavor enhancer, § 170.3(o)(11) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; processing aid, § 170.3(o)(24) of this chapter.
Nonalcoholic beverages and beverage bases, § 170.3(n)(3) of this chapter and for gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.	0.005	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; pH control agent, § 170.3(o)(23) of this chapter.
Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter and for soft candy, § 170.3(n)(38) of this chapter.	0.04	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter.
Hard candy and cough drops, § 170.3(n)(25) of this chapter.	0.013	Do.
Meat products, § 170.3(n)(29) of this chapter	0.001	Do.

(2) Tannic acid may be used in rendered animal fat in accordance with 9 CFR 318.7.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 21043, May 22, 1985]

§ 184.1099 Tartaric acid.

(a) Food grade tartaric acid ($C_4H_6O_6$, CAS Reg. No. 87-69-4) has the L configuration. The L form of tartaric acid is dextrorotatory in solution and is also known as L-(+)-tartaric acid. Tartaric acid occurs as colorless or translucent crystals or as a white, crystalline powder. It is odorless and has an acid taste. It is obtained as a byproduct of wine manufacture.

(b) The ingredient meets the specifications of the Food Chemicals Codex,

3d Ed. (1981), P. 320, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

§ 184.1101

21 CFR Ch. I (4–1–13 Edition)

(1) The ingredient is used as a firming agent as defined in §170.3(o)(10) of this chapter; a flavor enhancer as defined in §170.3(o)(11) of this chapter; a flavoring agent as defined in §170.3(o)(12) of this chapter; a humectant as defined in §170.3(o)(16) of this chapter; and a pH control agent as defined in §170.3(o)(23) of this chapter.

(2) The ingredient is used in foods at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52447, Nov. 18, 1983, as amended at 50 FR 49536, Dec. 3, 1985]

§ 184.1101 Diacetyl tartaric acid esters of mono- and diglycerides.

(a) Diacetyl tartaric acid esters of mono- and diglycerides, also known as DATEM, are composed of mixed esters of glycerin in which one or more of the hydroxyl groups of glycerin has been esterified by diacetyl tartaric acid and by fatty acids. The ingredient is prepared by the reaction of diacetyl tartaric anhydride with mono- and diglycerides that are derived from edible sources.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d. Ed. (1981), pp. 98–99, which is incorporated by reference in accordance with 5 U.S.C. 552(a). Copies are available from the National Academy Press, 2101 Constitution Avenue NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon

the following current good manufacturing practice conditions of use:

(1) The ingredient is used in food as an emulsifier and emulsifier salt as defined in §170.3(o)(8) of this chapter and a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods and baking mixes as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; confections and frostings as defined in §170.3(n)(9) of this chapter; dairy product analogs as defined in §170.3(n)(10) of this chapter; and fats and oils as defined in §170.3(n)(12) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

(e) *Labeling*: The acronym “DATEM” may be used on food labeling as the alternate common or usual name for the ingredient diacetyl tartaric acid esters of mono- and diglycerides.

[54 FR 7403, Feb. 21, 1989, as amended at 54 FR 13168, Mar. 31, 1989; 54 FR 18382, Apr. 28, 1989; 60 FR 15872, Mar. 28, 1995]

§ 184.1115 Agar-agar.

(a) Agar-agar (CAS Reg. No. PM 9002–18–0) is a dried, hydrophilic, colloidal polysaccharide extracted from one of a number of related species of red algae (class *Rhodophyceae*).

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 11, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used in food in accordance with §184.1(b)(2) under the following conditions: